



MEXICAN SHRIMP & BLACK BEAN TOSTADAS

with Pickled Shallot, Red Pepper Crema & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



¼ oz | ½ oz
Cilantro



1 | 2
Lime



1 | 2
Black Beans



1 TBSP | 2 TBSP
Fajita Spice Blend



6 | 12
Flour Tortillas
Contains: Soy, Wheat



10 oz | 20 oz
Shrimp
Contains: Shellfish



4 TBSP | 8 TBSP
Guacamole



2 TBSP | 4 TBSP
Smoky Red Pepper
Crema
Contains: Milk



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HELLO

TOSTADA

A toasted tortilla makes a delightfully crunchy base for your favorite Mexican-style toppings!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 870



IN A PICKLE

In Step 3, you'll microwave sliced shallot in lime juice and salt. Why? The heat helps the salt dissolve and speeds up the pickling process.

BUST OUT

- Small pot
- Potato masher
- Small bowl
- Plastic wrap
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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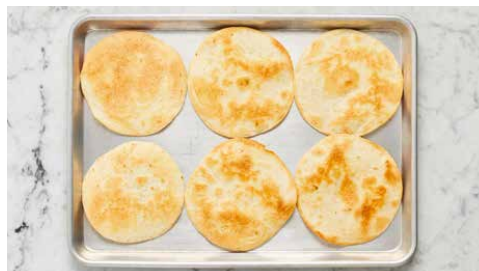


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1 PREP

- Adjust rack to middle position (**middle and top positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **shallot**; mince a few slices until you have 1 TBSP (2 TBSP for 4). Quarter **lime**. Roughly chop **cilantro**.



4 TOAST TORTILLAS

- Drizzle **tortillas** with 1 TBSP oil (2 TBSP for 4 servings); brush or rub to coat both sides. Arrange on a baking sheet in a single layer (**divide between two sheets for 4**). Gently prick each tortilla in a few places with a fork.
- Toast on middle rack, flipping halfway through, until lightly golden, 4-5 minutes per side. (For 4, toast on middle and top racks; flip tortillas and swap rack positions halfway through toasting.) **TIP: Watch carefully—tortillas brown fast! If the tortillas puff up, gently press them down with a spatula as soon as they're out of the oven.**



2 COOK BEANS

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **minced shallot** and a **pinch of salt**. Cook, stirring occasionally, until fragrant, 30-60 seconds.
- Stir in **beans and their liquid** and **half the Fajita Spice Blend**. Cook, stirring occasionally, until warmed through and liquid has reduced slightly, 2-3 minutes. Mash about half the beans using a potato masher or fork. Taste and season with **salt** and **pepper** if desired.
- Keep covered off heat until ready to serve.



5 COOK SHRIMP

- Once beans are done, rinse **shrimp*** under cold water, then pat dry with paper towels.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp, **remaining Fajita Spice Blend**, and a **pinch of salt**. Cook, stirring occasionally, until shrimp are opaque and cooked through, 3-4 minutes.
- Remove from heat and stir in 1 TBSP **butter** and **juice from one lime wedge** (2 TBSP butter and juice from two wedges for 4 servings).



3 PICKLE SHALLOT

- While beans cook, in a small microwave-safe bowl, combine **sliced shallot**, **¼ tsp salt** (½ tsp for 4 servings), and **juice from half the lime**. Cover tightly with plastic wrap and microwave for 1 minute. Carefully uncover, stir, and set aside.



6 SERVE

- Divide **tortillas** between plates; evenly spread each tortilla with **beans**. Top with **shrimp, guacamole, crema, cilantro**, and **pickled shallot (draining first)**. Serve with any **remaining lime wedges** on the side. **TIP: Add a drizzle of your favorite hot sauce for a spicy kick.**

*Shrimp are fully cooked when internal temperature reaches 145°.